

Watermelon and Arugula Chicken Salad

Recipe from [Cooking Light](#)

Ingredients

- 4 cups cubed fresh watermelon
- 1/3 cup thinly sliced red onion
- 2 T chopped fresh mint (or other herbs)
- 1 (5-ounce) package arugula
- 1/4 cup sliced almonds, toasted
- 8 oz skinless, boneless rotisserie chicken breast, shredded (about 2 cups)



Dressing:

- 2 T extra-virgin olive oil
- 1 tsp grated lemon rind
- 2 T fresh lemon juice
- 1/2 tsp salt
- 1/4 tsp black pepper

Directions:

Combine watermelon, onion, mint, and arugula in a large bowl. Add almonds and chicken; toss to combine. Combine oil, rind, juice, salt, and pepper in a small bowl, stirring with a whisk. Add oil mixture to watermelon mixture; toss gently to coat.